

Ventisei

— PIZZERIA NAPOLETANA —
WINTER MENU

BITS & BITES

Olives	Italian green olives.	3,5
Fries	Chips.	4,5
Ventisei Fries	Chips topped with parmesan fondue and crispy crumbled pancetta.	6
Cacio e Pepe bites	Fried pasta bites made with a pecorino and black pepper sauce served with parmesan fondue.	7,5
Crocchè di Patate	Fried potato croquettes served with parmesan fondue and micro parsley.	6
Arancini bites	Fried tomato rice balls filled with mozzarella topped with tomato sauce and parmesan.	7,5
Zucca & Zola Salad	Rocket salad, pumpkin, gorgonzola, walnuts, pumpkin seeds in a honey and balsamic dressing.	10
Rucolina	Rocket salad, sun-dried tomatoes dressed in lemon and olive oil with parmesan shavings.	6,5

NAPOLI CLASSICS

Marinara	San Marzano tomato, garlic, oregano, basil.	9,5
Margherita	San Marzano tomato, mozzarella, basil.	12
Provola e Pepe	San Marzano tomato, mozzarella, smoked mozzarella, black pepper, basil.	13,5
Diavola	San Marzano tomato, spicy salami, chilli flakes, mozzarella, basil.	15
Capricciosa	San Marzano tomato, ham, mozzarella, salami napoli, mushrooms, artichokes, olives, basil.	17
Salsiccia e Friarielli	Crumbled italian sausage, friarielli, mozzarella, smoked mozzarella, chilli flakes.	18
Napoletana	Slow-cooked tomato sauce, mozzarella, anchovies, black olives, capers, garlic, oregano, basil.	17,5
Quattro Formaggi	Gorgonzola, mozzarella, smoked mozzarella, parmesan shavings, basil.	16,5
Prosciutto & Funghi	Mozzarella, roast ham, mushrooms, basil.	15

VENTISEI'S PIZZA'S

Nduja & Burrata	San Marzano tomato, spicy salami, 'nduja, mozzarella, whole burrata, basil.	20
Crocchè	Mozzarella, cream, italian roast ham, potato croquettes, parmesan shaves, basil.	18
Zucca & Salsiccia	Pumpkin cream, mozzarella, crumbled italian sausage, gorgonzola, chilli flakes, basil.	18
Honey Pancetta	Mozzarella, gorgonzola, rolled pancetta, walnuts, honey, black pepper.	18,5
Funghi & Zucca	Pumpkin cream, mozzarella, mushrooms, parmesan shavings, pumpkin seeds, chilli flakes, basil.	18
Cotto & Tartufo	Truffle cream, mozzarella, italian roast ham, mushrooms, basil.	17
Ortolana	Sun-dried tomato pesto, mozzarella, artichokes, black olives, fresh rocket, parmesan shavings.	17
Tartufata	Truffle cream, mozzarella, gorgonzola, mushrooms, walnuts, basil.	17

EXTRAS & DIPS

Vegetables	Rocket, Mushrooms, Olives, Garlic - 1,5 Artichokes, Friarielli - 2
Meat	Ham, Salami Napoli, Spicy Salami, Crumbled Italian Sausage, Pancetta, 'Nduja - 3
Fish	Anchovies - 3,5
Cheese	Mozzarella, Smoked Mozzarella, Gorgonzola, Parmesan Shavings - 2,5 Burrata - 5 Vegan Cheese - 2,5
Dips	Slow cooked Tomato sauce - 3,5 Garlic Mayo, Truffle Mayo, Spicy Mayo - 2

DOLCI

Tiramisù	Ladyfinger biscuits soaked in coffee, with mascarpone cream and dusted in cocoa powder.	6
Dolce del Mese	Please ask about this month's seasonal dessert.	...
Gelato	Your choice of 2 scoops - nocciola (hazelnut), vanilla, chocolate, lemon sorbet.	5
Affogato	Scoop of vanilla gelato served with a shot of neapolitan espresso.	5,5
Angioletti	Deep fried dough strips tossed in sugar, drizzled with nutella or white chocolate and pistacchio.	6

FOOD ALLERGIES & INTOLERANCES

Please notify our staff of any allergies or intolerances. We cannot guarantee that our dishes will be 100% non gluten or allergen-free. **Please note:** olives may contain stones.

A discretionary service charge of 12.5% will be added to your bill. Thank you for supporting a local independent restaurant.

SPRITZERS

Aperol Spritz	Aperol, Prosecco, Soda Water.	9,5
Limoncello Spritz	Limoncello, Prosecco and Lemonade.	9,5
Sarti Spritz	Mango, Passionfruit and Blood Orange liqueur. Prosecco, Soda Water and a wedge of Lime.	9,5
Negroni	Campari, Red Vermouth and Gin.	10,5
Negroni Sbagliato	Campari, Red Vermouth and Prosecco.	10

BEER

Moretti Draught	Golden Authentic Italian Pale Lager. 4.6%	½ Pint	Pint	3,9 7,5
Ichnusa	Sardinian Lager. 33 cl 4.7%			6
Italian Cider	Crisp Italian Cider, Medium-dry, lightly sparkling, and bursting with fresh, crunchy flavours.			6
Peroni Gluten Free	Gluten-free Italian lager. 33 cl 5%			6
Moretti Zero	Zero alcohol Italian Lager. 33 cl			4,9

SOFT DRINKS

Acqua Filette	Sparkling / Still 75 cl Italian Mineral Water.	4,6
Coca Cola	Regular / Zero.	3,5
San Pell. Limonata	Italian Lemonade.	3,5
San Pell. Aranciata Rossa	Italian Blood Orange.	3,5
Italian Fruit Juice	Apple / Peach.	3,5

WHITE

La Corte Bianco	Floral and fruity with hints of sweet Apple and Cherry Blossom. 12.5% Veneto.	175ml	250ml	75cl	8 9,5 25
Pinot Grigio	Hints of ripe Peach & Pear, structured and well balanced. 12.5% Veneto.				30
Sauvignon Blanc	The nose exhibits notes of Sage and Tomato lead followed by citrus overtones. Lively aromatic. 12% Friuli Venezia Giulia.				33

ROSE

La Corte Rosato	Rich, fruity and floral with hints of Berries. Dry and fresh. 12% Veneto.	26,5
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SPARKLING

Prosecco DOC	Fruity aromas of Apple and Pear with hints of Citrus. Fresh, light, and dry taste. 11.5% Marche.	125ml	75cl	6,5 32
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RED

La Corte Rosso	Notes of red forest fruits and Cherries. Smooth and herbaceous. 12.5% Veneto.	175ml	250ml	75cl	8 9,5 25
Nero D'avola	Taste of dried red fruits and Berries. Velvety in the mouth. 13.5% Sicily.				33
Montepulciano	Red fruit flavour with spicy notes of Chocolate and Vanilla. 14% Abruzzo.				38
Valpolicella	Floral fragrance with hints of wild Berries and Jam. Slightly savoury. 13.5% Veneto.				40

DIGESTIVI & CAFE

Digestive shots	Limoncello - 3,7 Grappa Bianca - 4,2 Grappa Barricata - 4,8 Pistacchio - 3,8 Montenegro - 3,9 Meloncello - 3,8 Mirto Rau - 4 Disaronno - 3,6	
Coffee	Neapolitan Espresso.	2,4